

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property  
Organization  
International Bureau



(43) International Publication Date  
26 February 2004 (26.02.2004)

PCT

(10) International Publication Number  
WO 2004/016104 A1

(51) International Patent Classification<sup>7</sup>: A23L 1/212,  
1/275, 1/308

(21) International Application Number:  
PCT/IL2003/000678

(22) International Filing Date: 17 August 2003 (17.08.2003)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:  
151342 19 August 2002 (19.08.2002) IL

(71) Applicant (for all designated States except US): LY-  
CORED NATURAL PRODUCTS INDUSTRIES LTD.  
[IL/IL]; P.O. Box 320, 84102 Beer-Sheva (IL).

(72) Inventors; and

(75) Inventors/Applicants (for US only): ZELKHA, Morris

[IL/IL]; 10 Hadar Street, 84965 Omer (IL). HARTAL, Dov  
[IL/IL]; 6 Ugarit Street, Tel Baruch, 69016 Tel-Aviv (IL).  
ALBERT, Zvi [IL/IL]; 14 Keren Kayemet Street, 27093  
Kiryat Bialik (IL).

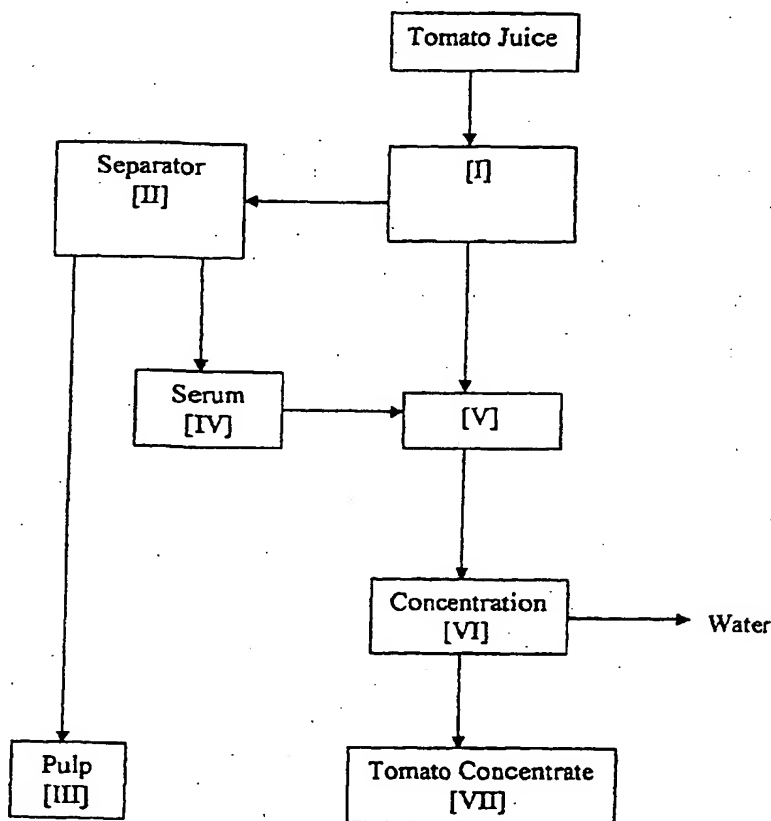
(74) Agents: MUSHKIN, Noam et al.; Intellectual Property  
Department, P.O.Box 1646, 84100 Omer (IL).

(81) Designated States (national): AE, AG, AL, AM, AT, AU,  
AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU,  
CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH,  
GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC,  
LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW,  
MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC,  
SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA,  
UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(84) Designated States (regional): ARIPO patent (GH, GM,  
KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW),  
Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),

[Continued on next page]

(54) Title: INDUSTRIAL TOMATO PROCESS AND PRODUCT OBTAINED THEREOF



(57) Abstract: The invention relates to a tomato pulp composition wherein the particle size is not greater than 2.5 which does not contain seeds or peels from the tomato and has a lycopene concentration which is 5 to 15 folds higher than the lycopene concentration in the tomatoes from which said pulp is obtained. The invention further provides an industrial process for obtaining tomato pulp and tomato concentrate from tomato juice. The invention further provides a method for controlling the viscosity and lycopene concentration of tomato products, tomato concentrate or modified tomato juice, by separating a part of the pulp from the tomato juice from which said tomato products are obtained.

WO 2004/016104 A1